SMACKS
AND
SMILES

G H J K L M O P R S T V W

"Multum in Parvo."

SMACKS AND SMILES

—OR—

How to Mix Fancy Drinks and Beverages

A VEST-POCKET GUIDE FOR CAFÉ ATTENDANTS AND FAMILY USE

—BY—

CHARLES SMITH

Late of the Waldorf-Astoria

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By T. J CAREY.

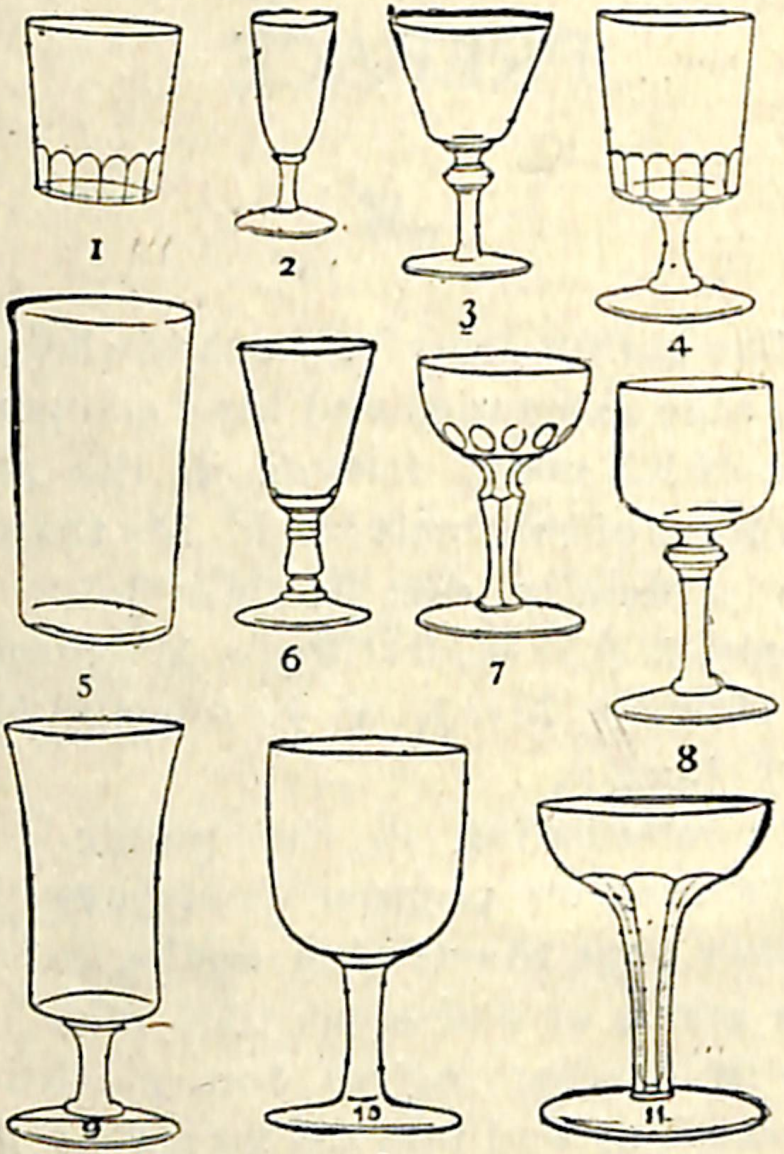
PREFACE.

The author gratefully acknowledges the able assistance and kind co-operation of his many friends in the preparation of this little work. My thanks are especially due to Mr. John F. Doyle, Mr. J. Walter Seay, Mr. Stephen Howley, Mr. R. F Byron and Mr. T. J Jordan.

In submitting to the public this little work on popular beverages. the author begs to offer his apologies for any errors or omissions that may occur in it, reserving for future edition corrections and improvements as the march of progress and usages demand.

CHARLES SMITH.

GLASSES USED IN MIXING FANCY DRINKS.



1 Whiskey Glass. 2 Cordial or Pony Glass.
3 Claret Glass. 4 Hot Whiskey Glass.
5 Beer and Ale Glass. 6 Sherry Glass.
7 Cocktail Glass. 8 Rhine Wine Glass.
9 Bass Ale Glass. 10 Ale and Beer Goblet.
11 Champagne Glass.

Absinthe.

Use a small bar glass.

1 wine-glass absinthe.

Allow water to slowly drop into the glass until full.

Never use absinthe in any preparation unless ordered by the customer. And as there are several methods of mixing absinthe it is proper to enquire which style the customer desires.

Absinthe. (American Style of Mixing.)

Use a large bar glass.

¾ glass of fine ice.

5 or 6 dashes gum syrup.

1 pony absinthe.

3 wine-glasses of water.

Shake the ingredients until the outside of the shaker is covered with ice. Strain into a large bar glass. This is sometimes called Frappéd Absinthe.

Absinthe. (French.)

Use a large bar glass.

1 pony glass absinthe.

Fill the bowl of your absinthe glass (which has a hole in the center) with fine ice and the balance with water.

Then elevate the bowl and let the contents drip into the glass containing the absinthe, until the color shows a sufficiency.

Pour into a large bar glass. Serve.

Absinthe. (Italian Method.)

Use a large bar glass.

1 pony absinthe.
2 or 3 pieces of ice.
2 or 3 dashes Maraschino.
½ pony of anisette.
Pour ice water into the glass; slowly stir with a spoon and serve.

Absinthe Cocktail.

Use a large bar glass.

Fill tumbler with ice.
3 or 4 dashes gum syrup.
1 dash Angostura bitters.
1 dash anisette.
⅔ " absinthe.
Stir well, strain into a fancy cocktail glass. Twist a piece of lemon peel on top, serve.

Ale Sangaree.

Use an ale glass.

1 tea-spoon powdered sugar.
Fill up with ale, grate nutmeg on top, and serve.

Amaranth Cocktail.

Make a regular cocktail and strain into a whisky glass. Fill up with Seltzer or Vichy water. Dip a small spoon in fine sugar, and with what sugar remains upon the spoon, stir up the cocktail, so as to cause it to ferment; have the spoon a little wet, when dipping in the sugar.

Apple Jack Cocktail.

Use a large bar glass.

2 or 3 dashes gum syrup.
2 or 3 dashes raspberry syrup.
1 wine glass apple-jack.
Fill glass half full of fine ice.
Shake well; strain into a cocktail glass; twist a bit of lemon peel in it, and serve.

Apple Jack Fix.

Use a large bar glass.

Same as Brandy Fix, using apple jack instead.

Apple Jack Sour.

Use a large bar glass.

Fill glass ¾ full fine ice.
½ table-spoon sugar in a little water.
2 or 3 dashes lemon juice.
1 wine-glass old apple jack.
Stir well; strain into a sour glass; dress with fruit in season, and serve.

Apple Toddy.

Use a medium bar glass, hot.

1 large tea-spoonful of fine white sugar dissolved in a little boiling hot water.

1 wine-glass of apple-jack.

½ of a baked apple.

Fill the glass two-thirds full of hot water, stir up, and grate a little nutmeg on top. Serve with a spoon.

Apple Toddy, Hot.

Use a hot apple toddy glass.

1 table-spoon sugar.

¾ a baked apple.

1 wine-glass apple-jack.

Fill balance with hot water.

Mix well, using a spoon, grate a little nutmeg on top. Serve, leaving the spoon in the glass.

"Arf and Arf," or Black and Tan.

Use a large ale glass.

This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new.

It is always best to ask the customer how he desires it.

Arrack Punch.

Use a bar glass.

1 table-spoon sugar dissolved in a little water.
1 or 2 dashes lemon juice.
1 wine-glass of Batavia arrack.
½ fill glass with fine ice. Shake well. Dress with fruits in season and serve with a straw.

Arrack Punch, Hot.

Use a hot water glass.

1 tea-spoon sugar.
1 or 2 dashes lemon juice.
¾ wine-glass arrack.
Fill up with hot water. Stir well; grate a little nutmeg on top, and serve.

Balaklava Nectar.

For a party of fifteen.

Thinly peel the rind of ½ lemon, shred it fine, and put it in a punch bowl, add 4 table-spoonfuls of crushed sugar and the juice of one lemon.

1 gill of Maraschino.
2 bottles of soda.
2 bottles of claret wine.
2 bottles of champagne.

Stir well together and dress the top with fruit in season.

Beef Tea.

Use a hot water glass.

¼ tea-spoonful of the best beef extract.

Fill the glass with hot water.

Stir up well with a spoon, place pepper, salt and celery salt handy, and if the customer should require it, put in a small pony of sherry wine or brandy.

Beverages from Fruits.

Currant jelly water (or any acid jelly—cranberry, plum, etc.

If the jelly is soft, a tea-spoonful is dissolved in a goblet of fresh cold water and sweetened to taste.

If the jelly is hard, it will have to be added to boiling water to become dissolved. To be drank cold.

The fresh fruits are, of course, to be preferred.

There is nothing more refreshing than currant water made from fresh currants.

This can be prepared by allowing a pint of water to a pint of currants (freed from stems) and a table-spoonful of sugar.

Heat these slowly in a porcelain or granitized iron kettle until it boils, then let it simmer for five minutes. Strain it through a cloth, let cool, and sweeten again to taste. It can be diluted in water.

If strawberries, raspberries, black raspberries, or blackberries are used prepare them in the same manner, excepting that for each quart of berries a pint of water with a table-spoonful of sugar should be used.

Bishop.

Use a large bar glass.

1 table-spoon sugar.
2 dashes lemon juice.
Half the juice of an orange.
One squirt seltzer water.
¾ glass filled with fine ice.
Fill the balance with Burgundy.
Dash of Jamaica Rum.
Stir well. Dress with fruit, in season, and serve with a straw.

Bishop a La Pruse.

For a party.

1 bottle of Port wine.
½ lb. of pounded loaf sugar.
5 good-sized bitter oranges.
Roast the oranges until they are of a pale brown color; lay them in a tureen, and cover them with the sugar, adding 3 glasses of Port wine; cover the tureen and let it stand until the next day. When required for use, place the tureen in a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve. Boil the remainder of the Port wine; add the strained juice, and serve warm in glasses.

Blue Blazer.

½ table-spoon sugar, dissolved in a little hot water.

1 wine-glass Scotch whisky.

Set the liquor on fire, and, while blazing, pour 3 or 4 times from one mug into another. This will give the appearance of a stream of liquid fire.

Twist a piece of lemon peel on top with a little grated nutmeg, and serve.

As this preparation requires skill it is quite requisite that the novice should practice with cold water at first.

Bottle of Cocktail.

1 qt. of good old whisky.
1 pony glass of Curaçoa (red).
1 wine-glass gum syrup.
¾ pony glass of Angostura bitters.

Mix this well by pouring it from one shaker into another, until it is thoroughly mixed, pour it into a bottle and cork it, and you will have an elegant bottle of Cocktail.

Boston Egg Nogg.

Use a large bar glass.

Yolk of an egg.
¾ table-spoonful of powdered sugar.
Add a little nutmeg and cinnamon. and beat to a cream.

½ pony glass of brandy.
1 wine-glassful of ice.
¼ pony glass of Jamaica rum.
1 wine-glassful of Madeira wine.

Fill the glass with milk, shake well, strain into a large bar glass, grate a little nutmeg on top and serve.

Bombay Punch.

Use a large bowl.

Rub the sugar over six lemons, until it has absorbed all the yellow part of the skins, then put in the punch bowl: and add

1 lb. of loaf sugar.
2 bottles of imported seltzer water.
1 pineapple.
6 oranges.
2 lemons.
1 box of strawberries.

Mix well with a spoon, and add

4 bottles of champagne.
1 bottle of French brandy.
1 bottle of sherry.
1 bottle of Maderia wine.
1 gill of Maraschino.

Stir up well with a ladle, and surround the bowl with ice; and serve in such a manner, that each person will have some of the fruit.

Black Stripe.

Use a small bar glass.

1 wine-glass of St. Croix Rum.
1 table-spoon "New Orleans" molasses.
If called for in summer, stir in about a table-spoon of water and cool with fine ice.
If in the winter, fill the glass with boiling water, grating a little nutmeg on top.

Brace Up.

Use a large bar glass.

1 table-spoonful of white sugar.
2 or 3 dashes of bitters.
2 or 3 dashes of lemon juice.
1 dash of lime juice.
2 dashes of anisette.
1 fresh egg.
¾ glass of brandy.
½ glass of shaved ice.
Shake this up thoroughly in a shaker, strain it into a large glass, and fill with Vichy or Apollinaris and serve.

Brace up Saratoga.

Use a large bar glass.

1 table-spoonful of fine white sugar.
2 or 3 dashes of Boker's bitters.
3 or 4 dashes of lime juice.
2 dashes of absinthe.
1 fresh egg.
1 wine-glass of brandy.
2 small lumps of ice.

Shake thoroughly, strain into another glass, and fill with seltzer water and serve.

Brandy, burned, and Peach.

Use a small bar glass.

1 wine-glass brandy.
½ table-spoon sugar.

Burn brandy and sugar together in a dish or saucer.

2 or 3 slices dried peach.

Place the fruit in the glass, pour the burned liquid over it, grate a little nutmeg on top, and serve.

The above is a Southern preparation, and often used in cases of diarrhœa.

Brandy Champerellel, No. 1.

Use a sherry wine glass.

¼ wine-glass Curaçoa (red).
¼ " Chartreuse (yellow).
¼ " anisette or Maraschino.
¼ " brandy.
2 or 3 drops Angostura bitters.

To be prepared with the same care as in concocting Poussé Café, not allowing the different liquors to run into one another.

Brandy Champerellel, No. 2.

Use a sherry wine glass.

⅓ wine-glass brandy.
⅓ " Maraschino.
⅓ " Angostura bitters.

Keep colors separate, same as No. 1.

Brandy Cocktail.

Use a large bar glass.

2 or 3 dashes gum syrup.
2 or 3 dashes Angostura or Boker's bitters.
1 or 2 dashes Curaçoa.
1 wine glass brandy.
½ the glass fine ice; stir well and strain into a cocktail glass. Twist a piece of lemon peel on top and serve.

Brandy Crusta.

Use a large bar glass.

¾ of glass filled with fine ice.
3 or 4 dashes gum syrup.
1 or 2 " Angostura bitters.
1 or 2 " lemon juice.
2 dashes Maraschino.
1 wine-glass brandy.

Procure a nice bright lemon the size of your wine-glass. Peel the rind from it all in one piece; fit it into the glass, covering the entire inside; run a slice of lemon around the edge, and dip the glass in powdered sugar. Strain the mixture after being stirred well into this prepared glass. Dress with a little fruit and serve.

Brandy Daisy.

Use a large bar glass.

3 or 4 dashes gum syrup.
½ the juice of a lemon.
2 or 3 dashes orange cordial.
1 wine-glass brandy.

Fill glass half full fine ice, shake thoroughly, strain and fill up with Seltzer water or Apollinaris.

Brandy Fix.

Use a large bar glass.

Fill glass with fine ice.
½ table-spoon sugar dissolved in half wine-glass Seltzer water.
½ pony glass pineapple syrup.
1 wine-glass brandy.
Stir with a spoon. Dress with fruits. Serve with a straw.

Brandy Fizz.

Use a large bar glass.

1 tea-spoon fine sugar.
Juice of half a lemon.
1 wine-glass brandy.
1 or 2 dashes of white of egg.
¾ glass fine ice. Shake well.
Strain into a fizz glass; fill up with Seltzer or Vichy.
This must be imbibed immediately.

Brandy Flip.

Use a large bar glass.

½ fill glass with fine ice.
1 egg beaten thoroughly.
½ table-spoon sugar.
1 wine-glass brandy.
Use the shaker in mixing; strain into a fancy bar-glass; grate a little nutmeg on top and serve.

Brandy and Ginger Ale.

Use a large bar glass.

2 or 3 lumps ice.
1 wine-glass brandy.
1 bottle imported ginger ale.
Mix well together and serve.
The imported ginger is the best to use as it not only mixes better but gives more satisfaction.

Brandy and Gum.

Use a large whisky glass.

1 or 2 dashes gum syrup.
1 or 2 lumps ice.
Place a spoon in the glass, and hand with a bottle of brandy to the customer.

Brandy Julep.

Is made same as the Mint Julep, omitting the fancy fixings, however.

Brandy Punch.

Use a large bar glass.

1 table-spoon sugar dissolved in a little water.
½ of a small lemon.
¼ wine-glass of St. Croix rum.
1½ " brandy.
1 piece pineapple.
1 or 2 slices orange.
Fill glass with fine ice. Shake well. Dress with fruits in season and serve with a straw.

Brandy Sangaree.

Use a small bar glass.

2 small lumps of ice.
½ wine-glass water.
1 " brandy.
1 tea-spoon sugar.
Stir well ; give a dash of Port wine on top, and serve.

Brandy Scaffa.

Use a sherry glass.

¼ of raspberry syrup.
¼ of Maraschino.
¼ of Chartreuse (green).
¼ of brandy.
Keep different articles separate as in Crustas.

Brandy Shrub.

Use bowl—to hold 3 quarts.

2 lbs. of loaf sugar, dissolve well with a bottle of plain soda.
2 quarts of old brandy.
1 quart sherry.
5 lemons.
Peel the rind of 2 lemons ; add the juice of the other 5 lemons and mix with brandy into the bowl, cover it close for 3 days, then add the sherry and sugar, strain through a jelly-bag and bottle.

Brandy and Soda or Stone Wall.

Use a large bar glass.

1 wine-glass brandy.
½ glass with fine ice.
Fill up with plain soda.
The above is a pleasing drink for summer.

Brandy Smash.

Use a large bar glass.

½ table-spoon sugar.
½ wine-glass water.
2 or 3 sprigs mint, pressed as in mint julep.
1 wine-glass brandy.
Fill glass ½ full fine ice.
Stir well ; strain into a fancy bar glass, and serve.

Brandy Sling.

Use a hot-water glass.

1 lump sugar.
1 wine-glass brandy.
Fill up with hot water; stir well; grate nutmeg on top; serve.

For a cold Brandy Sling, use a lump of ice and cold water.

Brandy Sour.

Use a large bar glass.

Fill glass with ice.
½ table-spoon sugar.
2 or 3 dashes lemon juice.
A squirt of Seltzer.
1 wine-glass brandy.
Stir well; strain into a sour glass; dress with fruits as usual, and serve.

Brandy Straight.

Use a whisky glass.

Drop a small lump of ice in the glass, and hand it with the bottle of brandy to your customer.

Brandy Today.

Use a whisky glass.

1 tea-spoon sugar dissolved in a little water.
1 wine-glass brandy.
1 or 2 lumps of broken ice.
Stir up well, remove the ice and serve.

For hot brandy toddy omit the ice and use hot water and grate a little nutmeg on top.

Brunswick Cooler.

Use a large bar glass.

Juice of 1 lemon.
½ table-spoon powdered sugar.
1 bottle cold ginger ale.
Stir well; dress with fruit, and serve.

California Milk Punch.

For bottling.

Juice of 4 lemons.
Rinds of 2 lemons.
½ pound of white sugar, dissolved in hot water.
1 pineapple, peeled, sliced and pounded.
5 cloves.
20 coriander seeds.
1 small stick of cinnamon.
1 pint of brandy.
1 pint of Jamaica rum.
1 gill of Batavia arrack.
1 cup of strong green tea.
1 quart of boiling water.
1 quart of hot milk.
Put all the materials in a clean demijohn, the boiling water to be added last.

Canadian Punch.

For a party of ten.

2 quarts of rye whisky.
1 pint of Jamaica rum.
6 lemons, sliced.
1 pineapple, sliced.
4 quarts of water.
Sweeten to taste, and ice before serving.

C E F G H J K L M O P R S T V W

California Sherry Cobbler.

Use a large bar glass.

table-spoon sugar.
1 pony pineapple syrup.
1½ wine glass of California sherry.
Fill glass with fine ice.
Stir well; dress with fruits, and gently pour a little port on top. Serve with a straw.

California Wine Cobbler.

Use a large bar glass.

Fill glass with fine ice.
¾ table-spoon sugar.
Juice of 1 orange.
1½ wine glass California wine.
Stir well; dress with fruit.
Top with port wine. Serve with a straw.

Catawba Cobbler.

Use a large bar glass.

1 tea-spoon sugar, dissolved in
¼ wine-glass water.
2 wine glasses Catawba wine.
Fill glass with fine ice, and dress with fruits. Serve with a straw.

Century Club Punch.

1 pint of old Santa Cruz rum.
1 pint of old Jamaica rum.
5 pints of water.

Champagne Cup.

Use a large punch bowl for a party.

2 wine-glasses of pineapple syrup.
4 to 6 sprigs of green balm.
1 quart of Curaçoa.
1 pint of Chartreuse (green).
1 quart of fine old Cognac.
1 quart of Tokay.
4 bottles of Apollinaris.
6 oranges and 2 lemons, cut in slices.

Stir up well together, let it stand two hours, strain it into another bowl and add:

½ pineapple cut in slices.
½ box of strawberries.
6 bottles of champagne.

Place the bowl in the ice, and sweeten with a little sugar and let it ferment, stir up well and serve.

Champagne Cobbler.

Use a large bar glass.

¾ table-spoon sugar.
1 slice orange.
1 piece lemon peel.
Fill ⅓ glass with fine ice, and the balance with wine, dressed with fruits, and serve with a straw.
Never use the shaker to champagne beverages.

Champagne Cocktail.

Use a champagne goblet.

Fill one third of the goblet with broken ice.
1 lump of sugar.
1 or 2 dashes Angostura bitters.
1 or 2 slices of orange.
Fill up with wine, and stir.
We use none but Boker's, or the genuine Angostura bitters; the latter possesses a certain rich flavor and delicate perfume, altogether unapproachable by others.
Serve with a piece of twisted lemon peel on top.

Champagne Julep.

Use a large bar glass.

1 lump of white sugar.
1 sprig mint, press to extract the essence.
Pour the wine into the glass slowly, stirring gently continually.
Dress with sliced orange, grapes and berries tastily, and serve.

Champagne Punch.

Serve in champagne goblets.

1 quart bottle wine.
¼ lb. sugar.
1 orange sliced.
The juice of 1 lemon.
3 or 4 slices of pineapple.
1 wine-glass strawberry syrup.
Dress with fruit, in season and serve.

Champagne Sour.

Use a large bar glass.

1 tea-spoon sugar.
2 or 3 dashes lemon juice.
One-third fine ice.
Fill up with wine; stir well, and dress with fruit and berries in season and serve.

Champagne Velvet.

Use a large sized goblet.

For this drink a bottle of champagne and a bottle of porter must be used.

Fill the glass ½ full with porter, the balance with champagne.

Stir up with a spoon slowly, and you have what is called Champagne Velvet.

Cider Egg Nogg.

Use a large bar glass.

1 fresh egg.
¼ table-spoonful of sugar.
3 or 4 small lumps of ice.
Fill the glass with cider.

Shake well and strain, grate a little nutmeg on top.

This drink is a very pleasant one, and is popular throughout the southern part of the country and it is not intoxicating. Use the very best quality of cider, as by using poor cider it is impossible to make this drink palatable.

Cinnamon Water.

Add five or six sticks (half an ounce) of cinnamon to a pint of boiling water, and boil fifteen minutes.

To be administered by the table-spoonful.

Given for hemorrhages.

Claret and Champagne Cup.

Use a large punch bowl for a party of twenty.

Claret and Champagne Cup is a Russian drink where for many years it has enjoyed a high reputation amongst the aristocracy. Proportions:

3 bottles claret wine.
¾ pint of Curaçoa (red).
1 pint of sherry.
1 pint of French brandy.
2 wine-glasses of ratafia of raspberries.
3 oranges and one lemon cut in slices.
Some sprigs of green balm, and of borage.
2 bottles of German Seltzer water.
3 bottles of soda.

Stir this together, and sweeten with Capillaire pounded sugar, until it ferments; let it stand one hour: strain it and ice it well; it is then fit for use; serve it in small glasses. This quantity for an evening party of twenty persons; for a smaller number reduce the proportions.

Claret Cobbler.

Same as Catawba, using claret instead.

Claret Cup for a Party.

Use a bowl for mixing.

10 to 12 pieces of lump sugar.
1 bottle of Apollinaris.
2 lemons, 2 oranges and ½ pine-apple, cut in slices.
2 wine-glasses of Curaçoa.
Mix well with a ladle, place this into your vessel or tin dish filled with ice, when the party is ready to call for it, add :
Table-spoon of Jamaica rum.
4 bottles fine claret.
1 bottle of champagne, or any other sparkling wine.
Mix thoroughly and place sufficient berries on top and serve it, and you will have an elegant Claret Cup.

Claret Punch.

Use a large bar glass.

1½ table-spoon sugar.
1 slice lemon.
2 slices orange.
Fill glass with fine ice. Pour in claret wine. Shake well. Dress with fruit in season and serve with a straw.

Coffee Cocktail.

Use a large bar glass.

1 tea-spoonful of powdered white sugar.
1 fresh egg.
1 large wine-glass of port wine.
1 pony of best brandy.
2 or 3 lumps of ice.

Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice.

Shake up thoroughly, and strain into a medium-sized goblet. Grate a little nutmeg on top before serving.

Cooler, "Loy's."

Use a large bar glass.

Small piece of ice.
One lump of sugar.
Dash of bitters.
Pint bottle of champagne.
Serve without shaking.

Continental Sour.

½ tea-spoon sugar, dissolved in water.
Juice of ½ a lemon.
1 wine-glass whisky or liquor as desired ; fine ice ; shake well, and strain into a sour glass, and dash with claret.

Cold Ruby Punch.

2 quarts of Batavia arrack.
2 quarts of Port wine.
5 pints of green tea.
2 pounds of loaf sugar.
Juice of 12 lemons.
1 pineapple cut in small pieces.
Sweeten to taste and ice before serving.

Columbia Skin.

Use a small whisky glass.

Prepare this the same as a Whisky Skin, which it is, but is called in Boston by the above name.

Cordial Lemonade.

Make a plain lemonade; ornament with fruits in season; then put in slowly ½ a pony of any cordial.

Cosmopolitan Claret Punch.

Use a goblet.

½ filled with chopped ice.
1½ pony brandy.
½ table-spoon sugar.
Fill with claret.
Shake well and dress with berries and fruit in season and serve.

Couperee.

Use a large soda glass.

Take 1½ pony-glass of brandy.
1 pony-glass Curaçoa (red).
Fill the glass one-third full of ice cream.
Mix thoroughly, and fill the glass nearly full with plain soda. Grate a little nutmeg on top, and serve.

Crimean Cup a La Marmora.

Use a bowl for mixing.

1 pint of Orgeat syrup.
⅓ pint of Cognac.
⅓ pint of Maraschino.
¼ pint of Jamaica rum.
1 bottle champagne.
1 bottle of soda.
3 ounces of sugar.
2 lemons and 2 oranges, cut in slices.
And a few slices of pineapple.
Stir up well with laddle, then place it into your dish filled with ice and serve.

Curacoa.

6 ounces of very thin orange peel.
1 pint of whisky.
1 pint of clarified syrup.
1 drachm powdered alum.
1 drachm carbonate of potash.

Place the orange peel in a bottle, which will hold a quart with the whisky ; cork tightly and let the contents remain for 12 days, shaking the bottle frequently. Then strain out the peel, add the syrup ; shake well, and let it stand for 3 days. Take out a tea-cupful into a mortar, and beat up with the alum and potash ; when well mixed, pour it back into the bottle, and let it remain for a week. The Curaçoa will then be perfectly clear.

Curacoa Punch.

Use a large bar glass.

¾ table-spoon sugar.
3 or 4 dashes lemon juice.
1 wine glass brandy.
1 pony glass Curaçoa (red).
½ pony glass Jamaica rum ; dress with fruits as usual.

Fill with fine ice and sip through a straw.

Currant Jelly Water.

For fever patients.

A tea-spoonful of currant jelly, dissolve in a goblet of water, and sweeten to taste affords a refreshing drink for invalids.

Currant Shrub.

Use a bowl for mixing.

1 quart of currant juice.
1½ lbs. of loaf sugar.
Boil it gently 8 or 10 minutes, skimming it well; take it off, and when lukewarm, add ½ gill of brandy to every pint of shrub. Bottle tight.

Mix a little shrub with ice water and you will have a delicious drink. Shrub may be made of cherry or raspberry juice by this method, but the quantity of sugar must be reduced.

Eagle Punch.

1 bottle of Islay whisky.
1 bottle of Monongahela.
Lemon peel, sugar and—boiling water.

East India Cocktail.

Use a large bar glass.

1 tea-spoon raspberry syrup.
1 tea-spoon Curaçoa (red).
2 or three dashes Angostura bitters.
2 or 3 dashes Maraschino.
1 wine glass brandy.
Stir well; strain into a cocktail glass. Twisting a piece of lemon peel on top, serve.

Effervescing Draughts (Raspberry, Strawberry, Currant, or Orange).

Take one quart of the juice of either of the above fruits, filter it, and boil it into a syrup, with one pound of powdered loaf sugar. To this add one ounce and a half of tartaric acid. When cold put it into a bottle and keep it well corked.

When required, fill a half pint tumbler three-parts full of water, and add two tablespoonfuls of the syrup. Then stir in briskly a small teaspoonful of carbonate of soda. The color may be improved by adding a small portion of cochineal to the syrup at the time of boiling.

Egg Milk Punch.

Use a large bar glass.

1 egg.
¾ table-spoon sugar.
1 wine-glass brandy.
1 pony-glass St. Croix rum.
½ glass with fine ice.

Fill up with milk—use the shaker in mixing—which must be done thoroughly to a cream.

Strain: grate a little nutmeg on top, and it is ready.

Egg Nogg (Balin).

1 table-spoon sugar.
1 fresh egg.
⅓ glass fine ice.
1 wine-glass whisky.

Fill up with milk. Shake thoroughly in an "egg nogg" shaker, and strain. Grate a little nutmeg on top and serve.

Egg Nogg (Baltimore).

Use a large bar glass.

1 yolk of an egg, ¾ table-spoon of sugar, add a little nutmeg and ground cinnamon to it and beat it to a cream.

1 half pony brandy.
3 or four lumps of ice.
½ pony Jamaica rum.
1 " Madeira wine.

Fill glass with milk, shake thoroughly, strain, grate a little nutmeg on top and serve.

Egg Nogg. (General Harrison.)

Use a large bar glass.

3 or 4 small pieces of ice.
1 fresh egg.
1 table-spoon of sugar.
Fill with cider, shake well, and strain ; serve with a little nutmeg on top.

Egg Nogg (Imperial).

Use a large bar glass.

1 table-spoon sugar.
1 fresh egg.
One-third glass of fine ice.
1 wine glass brandy.
1 " Jamaica rum.
Fill up with rich milk. Shake thoroughly, in an "egg nogg" shaker, and strain. Grate a little nutmeg on top if desired. Hot Egg Nogg—use hot milk and omit the ice.

Egg Nogg for a Party.

For a three gallon bowl mix as follows:

2½ lbs. of fine powdered sugar.

20 fresh eggs; have the yolks separated; beat as thin as water, and add the yolks of the eggs into the sugar, and dissolve by stirring well together.

2 quarts of good old brandy.

1½ pints of Jamaica rum.

2 gallons of good rich milk.

Mix the ingredients well, and stir continually while pouring in the milk to prevent it from curdling: then beat the whites of the eggs to a stiff froth and put this on top: then fill a bar glass with a ladle, put some of the egg froth on top, grate a little nutmeg over it and serve.

Egg Sour.

Use a bar glass.

1 table-spoon powdered sugar.

3 lumps of ice.

1 egg.

Juice of 1 lemon.

Wine glass of plain water.

Shake thoroughly; serve with straw; nutmeg grated on top. A delicious drink.

Elderberry Beer.

Secure about twenty gallons of the first and strong wort.

Boil ½ bushel of elderberries and when cold strain them into the wort and let it work in the barrel. You will be surprised at the result. At the end of a year you will have an excellent Port wine.

El Dorado Punch.

Use a large bar glass.

1 table-spoon sugar.
1 pony-glass brandy.
½ pony-glass Jamaica rum.
½ pony-glass Bourbon whisky.
1 slice of lemon.

Fill glass with fine ice; shake thoroughly. Dress with fruit, and serve with a straw.

Empire Punch.

Use a large bowl.

Rub the peel of 4 fine lemons, and also the peel of two oranges ; until it has absorbed all the yellow part of the lemon and orange.

1¾lb. of lump sugar.
1 pineapple, cut in slices.
12 fine oranges cut in slices.
1 box of strawberries.
2 bottles of Apollinaris water.

Mix the above ingredients well and add :

½ gill of Maraschino.
½ gill of Curaçoa (red).
½ gill of Benedictine.
¼ gill of Jamaica rum.
1 bottle of French brandy.
6 bottles of champagne.
4 bottles of Tokay.
2 bottles of Madeira.
4 bottles of Chateau Margaux.

Mix this well with a ladle, then strain through a sieve into a clean bowl and surround the bowl with ice, and dress the edge with some leaves and fruit, and ornament the punch in a fancy manner with grapes, oranges, and fruits in season.

English Bishop.

Use a small punch bowl.

1 quart of the best Port wine.
1 orange (stuck pretty well with cloves).

Roast the orange before a fire, and when sufficiently brown, cut in quarters, and pour over it the Port wine, (previously made hot), add sugar to taste, and let the mixture simmer over the fire for half an hour.

English Royal Punch.

Use a small bowl.

2 pints of hot green tea.
½ pint of best brandy.
½ pint Jamaica rum.
1 wine-glass of Curaçoa (red).
1 wine-glass of arrack.
Juice of 2 limes.
1 lemon, cut in slices.
½ lb. of sugar.

Mix this thoroughly with a ladle, and add:

4 eggs, the whites only, and drink this as hot as possible.

If the punch is too strong, add more green tea to taste, and if not hot enough, place the entire mixture over the fire and have it heated, but not boiled, and serve.

Family Beer.

10 galls. boiling water.
15 oz. ground ginger.
10 oz. cream tartar.
10 lemons sliced.

Put all together and when nearly cool strain and add 15 lbs. brown sugar. After which cut ½ oz. oil of cloves and ½ oz. oil cinnamon, in 4 oz. alcohol. When lukewarm, put in 1 pint of yeast and in 15 hours skim and filter it. If bottled, tie corks down carefully.

Fancy Brandy Cocktail, No. 1.

Use a large bar glass.

Fill your glass ¾ full of fine ice.
2 or 3 dashes gum syrup.
2 dashes Angostura bitters.
1 or 2 dashes Curaçoa.
1 wineglass brandy.
Stir well with a spoon.

Strain into a fancy cocktail glass. Twist a piece of lemon peel on top and serve.

A squirt of champagne, if kept on draft, will add to the delicacy of flavor.

Fancy Brandy Cocktail, No. 2.

Use a large bar glass.

2 or 3 dashes gum syrup.
2 dashes Maraschino.
2 dashes Angostura bitters.
1 wine-glass brandy.

Twist a piece of lemon peel in the mixture, expressing the oil.

Fill glass half full of fine ice ; shake well, and strain into a fancy cocktail glass the rim of which has been moistened with lemon juice.

Fedora.

Use a large bar glass.

1 pony of the best brandy.
1 pony of Curacoa.
½ pony Jamaica rum.
½ pony of Bourbon.
1 table-spoonful of sugar, dissolved in a little water.
1 slice of lemon.

Fill the tumbler with fine ice ; shake well and ornament with berries or small pieces of orange. Serve with a straw.

Fine Lemonade for Parties.

Use a punch bowl.

Take the rind of 8 lemons.
Juice of 12 lemons.
2 lbs. of loaf sugar.
1 gallon of boiling water.

Rub the rinds of the 8 lemons on the sugar until it has absorbed all the oil, and put it with the remainder of the sugar in a jug: add the lemon juice and pour the boiling water over the whole. When the sugar is dissolved, strain the lemonade through a piece of muslin, and when cool, it will be ready for use. To improve the lemrnade add the white of 4 eggs beaten up with it.

Fishing Lunch.

Use a large bar glass.

1 table-spoonful of sugar.
1 or 2 dashes of lemon juice.
1 or 2 dashes of lime juice and dissolve in a little water.
And fill glass with fine ice.
1 wine-glass of St. Croix rum.
1 pony glass of brandy.

Stir with a spoon, dress the top with fruit, and serve with a straw.

This drink can be put in bottles for the Fisherman to take along, so that he will lose no time.

Flaxseed Tea.

Add half a cupful of flaxseed to four cupfuls, or a quart, of boiling water. Let it boil half an hour. Let it stand fifteen or twenty minutes near the fire, after it has boiled. Of course the longer it stands the thicker it becomes. Strain, sweeten to taste, and add a little lemon-juice, or not, as preferred.

This is a beneficial drink for coughs, etc.

Flaxseed and Licorice Tea.

Pour one pint of boiling water over one ounce of flaxseed, not bruised, and two drachms of licorice-root bruised, and place the covered vessel near the fire for four hours. Strain through a sieve.

Floradora Cooler.

Use a large bar glass.

3 dashes of lemon juice.
Squeeze ½ of a lime into it.
1 table-spoon of sugar.
1 wine-glass of Plymouth Gin.
3 dashes of Apricotine.

Add a little water, shake well, strain into a fancy Sauer glass and serve.

Floradora Cocktail.

Use a large glass.

2 dashes of Orange bitters.
2 " Apricotine.
⅓ of French Vermouth.
⅔ of Plymouth Gin.

Stir up well, strain into a Cocktail glass. Squeeze a piece of lemon peel on top and serve.

Frapped Cafe Royal.

It consists of three-fourths of black coffee and one-fourth brandy, frappéd in a cooler, and drank while the mixture is yet in a semi-frozen state. It is very potent.

Gin and Calamus.

Use a whisky glass.

Steep 2 or 3 pieces calamus root, cut in small bits in a bottle of gin until the essence is extracted.

To serve, you simply hand out the glass together with the bottle, allowing the customer to help himself.

Gin Cocktail.

Use a large bar glass.

Fill up the glass with ice.
2 or 3 dashes gum syrup.
2 dashes Angostura bitters.
1 wine glass gin.
1 or 2 dashes Curaçoa, or absinthe, as the customer prefers.

Stir up well ; strain into a cocktail glass ; squeeze a piece of lemon peel on top, and serve.

Gin Crusta.

Is prepared the same as the Brandy Crusta, substituting Gin for Brandy

Gin Daisy.

Is prepared in the same manner as the Brandy Daisy, substituting gin for brandy.

Ginger Daisy.

This is prepared the same as Brandy Daisy, substituting ginger ale for either Seltzer water or Apollinaris.

Gin Flip.

Use a large bar glass.

1 table-spoon sugar dissolved in a little Seltzer water.
1 wine-glass Holland gin.
Fill glass half full fine ice; shake well, and strain into a fancy glass and serve.

Gin Fix.

Use a large bar glass.

½ table-spoon sugar in a little Seltzer.
3 or 4 dashes of lemon juice.
½ pony pineapple syrup.
Fill glass with fine ice.
1 wine-glass of Holland gin.
Stir well. Dress with fruits in season, and serve with a straw.

Gin Fizz.

Use a large bar glass.

½ table-spoon sugar.
3 or 4 dashes lemon juice.
1 wine-glass Old Tom gin.

Put all in the ½ glass, full of fine ice; shake well and strain into a fizz glass. Fill up with Seltzer or Vichy water and do not fail to drink quickly.

Gin Fizz. Pink.

Use a large bar glass.

3 dashes lemon juice.
2 dashes lime juice, or half a lime squeezed into glass.
1 wine glass old Tom Gin.
¾ table-spoon powder sugar.
1 dash raspberry syrup.
A little cream of milk.

Fill glass with shaved ice; shake well and strain into a fizz glass and fill up with carbon. To be drank while fizzing.

Ginger Lemonade.

Boil ten pounds and a half of lump sugar for twenty minutes in ten gallons of water; clear it with the whites of six eggs. Bruise half a pound of common ginger, boil with the liquor, and then pour it upon ten lemons pared. When quite cold put it in a cask, with two table-spoonsful of yeast, the lemons sliced, and half an ounce of isinglass. Bung up the cask the next day; it will be ready in two weeks.

Gin Julep.

Use a large bar glass.

Fill with fine ice.
¾ table-spoon sugar.
½ wine-glass water.
3 or 4 sprigs mint, pressed as in Mint Julep, to extract the essence.
1¼ wine-glass Holland gin.
Stir well, and dress with fruits in season, and serve.

Gin and Milk.

Use a whisky glass.

Put out a glass and bar spoon with the bottle of gin, allowing the customer to help himself, after he has done so, fill up the glass with iced-cold milk and serve.

Gin and Molasses.

Use a whisky glass.

Cover the bottom of the glass with a little gin. Drop in 1 table-spoon of New Orleans molasses, then place the bottle of gin to the customer, allowing him to help himself. After dropping in the molasses, put a small bar spoon in the glass.

Hot water must be used to clean the glass afterwards.

Gin Punch.

Use a large bar glass.

2 table-spoons white sugar.

1 pony Seltzer.

1½ wine glass Holland gin, 4 or 5 dashes lemon juice.

Fill glass with fine ice.

Shake well. Dress with 2 slices orange; one half slice pineapple, and berries; serve with a straw.

Gin and Pine.

Take some fine slivers of pine wood from the center of a green pine log, steep them in a bottle of gin to extract the flavor ; in about two hours the gin will be ready to serve, which is done in same manner as dispensing gin and tansy.

Gin Rickey.

Use a fizz glass.

One or two pieces of ice.
Juice of one lime.
One wine-glass of gin.
Fill glass with Club Soda or Seltzer, and serve.

Gin Sangaree.

Use a large bar glass.

½ tea-spoon sugar dissolved in a little water.
1 wine glass Holland gin.
1 lump of ice.
Stir with a spoon ; put about a tea spoon of sherry on top and serve.

Gin Smash.

Use large bar glass.

½ the glass fine ice.
½ table-spoon sugar.
2 or 3 sprigs mint, pressed as in mint julep.
1 wine-glass Holland gin.
Stir well ; strain into a sour glass ; dress with fruit ; serve.

Gin Sour.

Use a small bar glass.

½ table-spoon sugar.
4 or 5 dashes lemon juice.
1 squirt Seltzer water.
¾ glass fine ice.
1 wine-glass Holland gin.
Stir well ; strain into a sour glass ; dress with a little fruit, and serve.

Gin Sling.

Use a bar glass.

1 lump of sugar dissolved in a little water.
1 lump of ice.
1 wine-glass gin.
Stir and grate a little nutmeg on top.

Gin Straight.

Same as Brandy Straight, substituting gin instead of brandy.

Gin and Tansy.

Use a wine glass.

This is an old-fashioned but excellent tonic, and is prepared by steeping a bunch of tansy in a bottle of Holland gin, which extracts the essence.

In serving you simply set the glass, with a lump of ice dropped into it, before the customer, allowing him to help himself from the bottle containing the preparation.

Gin Toddy.

Use a whisky glass.

1 or 2 bits of broken ice.
½ tea-spoon sugar.
1 wine-glass Holland gin.

Stir well, and serve; or you may dissolve the sugar with a little water, put spoon and ice in glass, and hand the bottle to the customer.

Gin and Wormwood.

Use a small bar glass.

Take 5 or 6 sprigs of wormwood, put these in a quart bottle of Holland gin to extract the essence. Let it stand for a few days. Place before the customer a small bar glass (dropping a piece of ice therein), and the bottle, allowing him to help himself. This is a very popular drink, in the eastern part of the country where wormwood is used as a substitute for bitters.

Glasgow Flip.

Use a large bar glass.

Beat 1 egg thoroughly.
Add the juice of 1 lemon.
½ table-spoon powdered sugar.
Balance cold ginger ale.
Stir well and serve.

Golden Fizz.

Use a large bar glass.

1 egg (yolk only).
1 table-spoon sugar.
2 or 3 dashes lemon juice.
1 wine-glass Old Tom gin.
½ of the glass fine ice.
Use the shaker well; strain into a fizz glass.
Fill up with Seltzer or Vichy and drink immediately.

Golden Slipper.

Use a wine glass.

½ wine-glass Chartreuse (yellow).
1 yolk of an egg.
½ wine-glass Danziger goldwasser.
This is a favorite with American ladies, much relished.

Be careful when preparing this beverage not to disturb the yolk of the egg.

Grape Juice.

Allow one pint of water to three pints of fruit (picked from stems.) Let it simmer slowly for five minutes, then strain through flannel or cheese cloth. It is drank cold without sweetening. Add a little sugar if not sweet enough.

Grandeur Punch.

Use a large bowl.

1½ lb. loaf sugar.
6 lemons, cut in slices.
1 gill of anisette.
1 bottle Kümmel.
6 oranges sliced.
1 bottle of Kirchwasser.
⅓ gallon water.
6 bottles of Nordhauser Brantwein.
1 gill of Curaçoa (red).

Stir well with a ladle, and surround the bowl with ice, and serve in a wine glass.

Gum Syrup.

14 lbs. loaf sugar.
1 gallon water.

Boil together for 5 minutes, and add water to make up 2 gallons.

Hari-Kari.

Make a whisky sour large enough to half fill a brandy glass or tumbler when strained, and fill with Seltzer or Vichy to suit the party.

Dress with fruit in season.

High Ball.

Use a medium sized bar glass.

1 lump clear ice.

One wine-glass Scotch whisky.

Fill glass with cold carbonic. Use the brand of whisky your customer prefers.

Hock Cobbler.

Same as Catawba, using Hock wine instead.

Hot Gin Sling.

Use a hot water glass.

1 tea-spoon sugar.

1 wine-glass Holland gin.

Fill up with hot water; stir well; grate a little nutmeg on top, and serve.

Hot Holland Punch.

Use a hot bar glass.

1 lump sugar.
2 wine-glasses boiling water.
1½ " Scotch whisky.
1 table-spoon ginger ale.

Hot Lemonade.

Use a large bar glass.

1 table-spoon sugar; ½ a lemon squeezed well; fill the glass with hot water; stir well, and serve.

Pour a little hot water into the glass, and shake around it before making the drink to prevent the glass from cracking.

Hot Locomotive.

Use a large bar glass.

1 yolk of egg.
½ table-spoon sugar, and 1 pony honey, mixed well together.
½ pony Curaçoa.
1½ wine-glass Burgundy or claret boiled; mix all thoroughly together; place a thin slice of lemon on top, with a sprinkle of cinnamon, and serve.

Horse's Neck.

Use a large tumbler.

One whole lemon peel in circular form. In the glass insert a piece of ice to fit, then pour in a bottle of Cap or imported Ginger Ale and serve. (C.S.)

Hot Irish Punch.

Use a large hot water glass.

1 or 2 lumps sugar.
1 or 2 dashes lemon juice.
1 wine-glass Irish whisky.
Fill up with hot water ; stir well.
Place a slice of lemon on top, grate a little nutmeg and serve.

Hot Rum.

Use a hot water glass.

1 tea-spoon sugar.
A small lump of butter.
1 wine-glass Jamaica rum.
Fill glass with hot water. Stir well and serve. Omit spices. Nutmeg if asked for.

Hot Scotch Whisky Sling.

Use a hot water glass.

A wine-glass Scotch whisky.
A lump of sugar.
A piece of lemon peel.
Fill glass ¾ full with boiling water; grate nutmeg on top, and serve.

Hot Scotch Whisky.

A hint.

May be improved by adding one or two drops of sherry wine.

Hot Spiced Rum.

Use a hot water glass.

1 tea-spoon sugar.
1 tea-spoon of mixed allspice and cloves, and a piece of butter about the size of a small marble.
1 wine-glass Jamaica Rum.
Fill glass with hot water. Mix well and serve.

Hot Whisky Punch.

Use a hot whisky glass

The juice of half a lemon, one or two lumps of sugar dissolved in one wine-glass hot water.

2 wine-glasses Scotch or Irish whisky.

Fill glass with boiling water and place on top a thin slice of lemon or a piece of the peel. Some grate a little nutmeg on top. Always place ice before the customer, and allow a spoon to remain in the drink, in order that the partaker of the beverage can help himself to ice should the mixture be too hot for him.

How to Serve a Pony Glass of Brandy.

Use a pony glass.

The latest style of serving a pony of brandy, is to place the pony at the edge of the counter, then take a whisky tumbler upside down in the left hand, and place it over the pony glass of brandy, then reverse the glass, as well as the pony glass containing the brandy, so as to have the stem of the pony glass on top, and the brandy at the bottom of the whisky glass, in order to be convenient for the customer.

Jersey Cocktail.

Use a large bar glass.

¼ table-spoon sugar.
4 or 5 pieces ice.
2 or 3 dashes bitters (Angostura).
Fill up with cider.
Twist a piece of lemon peel on top, or use only 1 wine-glass of cider, and strain into a cocktail glass.

John Collin's Gin.

Use a large bar glass.

1 table-spoon sugar.
5 dashes lemon juice.
1 wine-glass Holland Gin.
5 or 6 small bits of ice.
1 bottle plain soda.
Mix well, remove the ice, and serve.

Jersey Sour.

Use a small bar glass.

1 large tea-spoonful of powdered sugar dissolved in a little water.
2 or 3 dashes of lemon juice.
1 wine-glass of apple jack.
Fill the glass with ice, shake up, and strain into a claret glass. Ornament with berries in season and serve.

Kirschwasser Punch.

Use a large bar glass.

½ table-spoon sugar.
2 or 3 dashes lemon juice.
3 or 4 dashes Chartreuse.
1 wine-glass Kirschwasser.
Fill ¾ of the glass with fine ice.
Dress with fruits in season and serve with a straw.

Knickerbein.

Use a sherry-wine glass.

½ of a wine-glass of vanilla cordial.
1 yolk of egg, which cover with benedictine.
⅓ wine-glass of Kümmel.
2 drops Angostura bitters.
Keep colors separate and the different portions from running into each other as in preparing Poussé Café.

Knickerbocker.

(*Use a large bar glass.*)

2 table-spoons raspberry syrup.
Juice of half a lemon.
A slice of pineapple and orange.
1 wine-glass St. Croix rum.
½ wine-glass Curaçoa.
Fill glass with fine ice; stir well, adding fruit in season, and serve with a straw.

Lemonade.

(*Use a large bar glass.*)

Juice of ½ lemon.
1½ tablespoonful of sugar.
2 or 3 pieces of orange.
1 tablespoonful of raspberry or strawberry syrup.

Fill the tumbler half full with shaved ice, the balance with water; dash with port wine, and ornament with fruits in season.

Lemonade Powders.

1 lb. finely-powdered loaf sugar.
1 oz. tartaric or citric acid.
20 drops essence of lemon.
Mix, and keep very dry.

Two or three tea-spoonfuls of this stirred briskly in a tumbler of water will make a very pleasant glass of lemonade. If effervescent lemonade be desired, ½ oz. of carbonate of soda must be added to the above.

Lemonade.

Fine for Parties.

Rind of 2 lemons.
Juice of 3 large lemons.
½ lb. of loaf sugar.
1 qt. boiling water.

Rub some of the sugar in lumps on two of the lemons until they have imbibed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no pips), and pour over the whole a quart of boiling water. When the sugar is dissolved strain the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the white of an egg beaten up with it; a little sherry mixed with it also makes this beverage more palatable.

Lincoln Club Punch.

For a party of twenty.

4 bottles of champagne.
1 bottle of pale sherry.
1 bottle of Cognac.
1 bottle of Sauterne.
1 pineapple, sliced and cut in small pieces.
4 lemons, sliced.
Sweeten to taste, mix, and serve.

Lincoln Club Guzzle.

Use a large bar glass.

1 bottle ginger ale.
1 pony Santa Croix rum.
Mix well and serve.

Lemonade, or Lemon Sherbet. No. 1.

5 lemons, sliced.
4 oz. lump sugar.
1 qt. boiling water.
Very fine.

Lemonade, or Lemon Sherbet. No. 2.

A cheaper method.

1½ oz. cream tartar.
1½ oz. tartaric or citric acid.
Juice and peel of three lemons.
2 lb. or more loaf sugar.
The sweetening must be regulated according to taste.

Mamie Taylor.

Use a high ball glass.

1 piece of ice.
½ wine-glass Scotch whisky.
1 bottle Cap, or imported ginger Ale.
1 piece of lemon peel in the glass, and serve.

Manhattan Cocktail, No. 1.

Use a large bar glass.

1 pony French vermouth.
½ pony whisky.
3 or 4 dashes Angostura bitters.
3 dashes gum syrup.
Fine ice; stir well and serve in a cocktail glass.

Manhattan Cocktail, No. 2.

Use a large bar glass.

2 dashes Curaçoa.
2 " Angostura bitters.
½ wine-glass whisky.
½ wine-glass Italian vermouth.
Fine ice; stir well and strain into a cocktail glass.

Manhattan Club Oyter Cocktail.

Strain ½ a lemon into a large goblet.
1 or 2 dashes of Tabasco sauce.
1 tea-spoonful of pepper sauce.
A trace of vinegar.
A pinch of salt.
A little red pepper.
A slightly larger quantity of white pepper.

This entire array forms but the seasoning for the liquors half a dozen freshly opened, succulent Blue Point oysters which is next added to the contents of the goblet.

Martini Cocktail.

Use a large bar glass.

Fill glass with ice.
2 or 3 dashes gum syrup.
2 or 3 dashes bitters.
One dash Curaçoa — absinthe, if asked for.
One-half wine-glass Old Tom gin.
One-half wine-glass vermouth.

Stir well and strain into a cocktail glass, put in cherry or olive, and serve, squeezing lemon peel on top.

May Wine Punch.

Use a large punch bowl.

1 or 2 bunches of woodruff, and cut it into small pieces and place it into a large bar glass, and fill up the balance with the best French brandy, cover it up and let it stand for two or three hours, until the essence of the woodruff is thoroughly extracted; cover the bottom of the bowl with loaf sugar, and pour from

4 to 6 bottles of plain soda over the sugar.

Cut up six oranges in slices.

½ pineapple, and sufficient berries and grapes.

8 bottles of Moselle or Rhine wine.

1 bottle of Veuve Clicquot.

Then put your woodruff and brandy, etc., into the bowl, stir well, and you will have 2⅛ to 3 gallons of excellent May Wine Punch; surround the bowl with ice, serve in a wine glass.

Medford Rum Punch.

Use a large bar glass.

Fill glass with fine ice.

¾ table-spoon sugar.

2 or 3 dashes lemon juice.

1¼ glass Medford rum.

1 dash of Jamaica rum.

Stir well. Dress with fruits in season and serve with straw.

Medford Rum Smash.

Use a large bar glass.

½ tablespoon sugar, dissolved in a little water.
2 or 3 sprigs mint, pressed to extract the essence.
½ glass fine ice.
1 wine-glass Medford rum.
Stir well ; strain ; dress with fruits in season, replacing mint leaves ~~in~~ ward, and serve.

Medford Rum Sour.

Use a large bar glass.

½ table-spoon sugar.
3 or 4 dashes lemon juice.
1 dash of seltzer from syphon.
1 wine-glass Medford rum ; fill glass half full with ice ; strain and dress with fruits in season.

Metropolitan Cocktail.

Use a large bar glass.

½ pony brandy.
1 " French vermouth.
3 dashes Angostura bitters.
3 " gum syrup.
Fine ice ; stir well and serve in a cocktail glass.

Milk Punch.

Use a large bar glass.

¾ glass fine ice.
¾ table-spoon sugar.
1 wine-glass brandy.
1 wine-glass St. Croix rum.
½ wine-glass Jamaica rum.
Fill up with fresh milk, shake well together, strain, and serve up, with a little nutmeg on top.

Milk Punch—Hot.

Use a large bar glass.

1 table-spoon of sugar.
½ wine-glass St. Croix rum.
½ wine-glass brandy.
Fill the glass with hot milk.
Mix well with a spoon ; grate nutmeg on top, and serve. Always mix with a spoon. Never use the shaker to this.

Milk and Seltzer.

Use a medium-sized bar glass.

In serving this drink, which is strictly temperance, fill ½ glass with Seltzer, and the rest with milk ; if it is done otherwise you will have nothing but foam in your glass, which would cause delay and annoyance.

Mint Julep.

Use a large bar glass.

1 table-spoon sugar dissolved in ½ wine-glass water.

3 or 4 sprigs mint, which you press well in the sugar and water to extract the flavor, then add 1½ wine-glass brandy, after which withdraw the mint and stir; then fill glass with fine ice and insert the mint again, stems downward. Dress with fruit in season.

Give a dash of Jamaica rum, a sprinkle of white sugar, and serve with a straw placed across top of glass.

Mississippi Punch.

Use a large bar glass.

1 table-spoon of sugar, dissolved in ½ wine-glass water.

2 or 3 dashes lemon juice.

½ wine-glass Bourbon whisky.

½ wine-glass Jamaica rum.

1 wine-glass brandy.

Fill goblet with fine ice; dress top with pieces orange, pineapple, and fruit in season.

Morning Cocktail.

Use a medium bar glass.

3 or 4 dashes gum syrup.
2 dashes Curaçoa.
2 dashes Angostura bitters.
1 dash Absinthe.
1 pony brandy.
1 pony whisky
1 piece of lemon peel, twisted to extract the oil.
3 small lumps of ice.

Stir thoroughly and remove the ice. Fill the glass with Seltzer water, and stir with a tea-spoon having a little sugar in it, and serve.

Morning Glory Fizz.

Use a large bar glass.

Fill the glass three-quarters full with fine ice.

Mix 3 or 4 dashes absinthe in a little water.

3 dashes lime juice.
4 or 5 dashes lemon juice.
1 table-spoon sugar.
The white of 1 egg.
A wine-glass of Scotch whisky.

Shake well in a shaker and strain; fill balance of glass with seltzer or Vichy water.

To be drank immediately, or the effect will be lost. It is a tonic and a nerve quieter.

Mulled Claret.

Use a large bar glass.

3 or 4 lumps sugar.
2 dashes of lemon juice.
4 or 5 whole allspice, bruised.
2 do. cloves, bruised.
¼ tea-spoon ground cinnamon.
2 wine glasses claret; boil above for 2 minutes, stirring all the time; strain and pour into a large hot glass; grate a little nutmeg on top, and serve.

Mulled Claret and Egg.

Use a large bar glass.

1 table-spoon sugar.
1 dash lemon juice.
½ teaspoon mixed spices.
1½ wine-glass claret; boil the above ingredients together; then beat to a batter the yolks of 2 eggs with a little sugar added; pour the hot wine over the eggs, stirring continually; grate a little nutmeg on top, and serve.

Oatmeal Drink.

Rub two table-spoonfuls of oatmeal smooth, gradually stirring in a tea-cupful of cold water ; add a pinch of salt. Stir this into a quart of boiling water and let it boil half an hour. Strain it through a fine sieve and sweeten if desired.

Old Tom Gin Cocktail.

Use a large bar glass.

Fill glass with shaved ice.
2 or 3 dashes gum syrup.
1 or 2 " Angostura bitters.
1 or 2 " Curaçoa.
1 wine-glass Old Tom gin.
Stir well. Strain into a cocktail glass. Twist a piece of lemon peel on top. Serve.

Orange Lemonade.

Use a large bar glass.

¾ glass of fine ice.
1 table-spoon sugar.
Juice of 1 orange.
1 or 2 dashes lemon juice.
Fill up with water ; shake and dress with fruit. Serve with a straw.

Orchard Punch.

Use a large bar glass.

2 table-spoons orchard syrup.
2 or 3 dashes of lime or lemon juice.
½ pony pineapple syrup.
Fill glass with fine ice.
1 wine-glass brandy.
Stir well. Dress with fruits, dash with a little Port wine, and serve with a straw.

Orangeade.

This agreeable beverage is made the same way as lemonade, substituting oranges for lemons.

Orgeat Punch.

Use a large bar glass.

1½ table-spoon orgeat syrup.
1½ wine-glass brandy.
4 or 5 dashes lemon.
Fill glass with fine ice.
Shake well. Dress with fruits ; top off with a dash of Port wine. Serve with straw.

Orgeat Lemonade.

Use a large bar glass.

½ table-spoon sugar.
4 or 5 dashes lemon juice.
1½ wine-glass orgeat.
¾ glass fine ice.

Fill glass up with water; stir well; dress with fruit and serve with a straw.

Oxford Punch.

Use a large bowl.

1 pint of Cognac brandy.
1 pint of old Jamaica rum.
1 quart of orange shrub.
1 pint of sherry.
1 bottle of Capillaire.
2 quarts of boiling water.
6 glasses of calf's-foot jelly.
6 lemons.
4 sweet oranges.

Sufficient loaf sugar, dissolved in some of the hot water.

Rub the rinds of 3 lemons with sugar. Cut the peel very fine off 2 more lemons and 2 of the oranges. Press out the juice of all the oranges and lemons. Place the whole, with the jelly, in a jug and stir well. Pour on the water, and let it stand for twenty minutes. Strain through a fine sieve into a large bowl; add the Capillaire, spirits, shrub, and wine, stirring well, and serve.

Oyster Cocktail.

Use a medium bar glass.

3 or 4 dashes of catsup.
Two fair-sized oysters.
Pepper and salt to season well.
One dash lemon juice and serve.

Peach and Honey.

(*A small bar glass.*)

1 table-spoon honey.
1 wine-glass peach brandy; stir well with a spoon; serve.
This is a favorite with many.

Philadelphia Boating Punch.

Use a large bar glass.

Fill glass with fine ice.
1 table-spoon sugar.
1 or 2 dashes lemon juice.
1 wine glass St. Croix rum.
1 pony of old brandy.
Stir well. Dress with fruits, and serve with a straw.

Ping-Pong Cocktail.

Use a large bar glass.

2 dashes of Orange bitters
2 " " Maraschino.
⅓ " " French Vermouth
⅔ " " Robert Burnette Gin.
Stir well, strain into Cocktail glass. Serve.

Pineapple Julep.

(*For a party of six.*)

The juice of two oranges.
1 gill of raspberry syrup.
1 gill of Maraschino.
1 gill of Old Tom gin.
1 quart bottle Sparkling Moselle.
1 ripe pineapple, peeled and sliced small and cut up.

Put all the materials in a glass bowl; ice, and serve in cocktail glasses, ornamented with berries in season.

Pineapple Punch.

(*For a party of 25.*)

Take 8 bottles of champagne.
2 pints of Jamaica rum.
2 pints of brandy.
2 gills of Curaçoa.
Juice of 6 lemons.
4 pineapples sliced.

Sweeten to taste with pulverized white sugar.

Plain Syrup.

6½ lbs. loaf sugar.
½ gallon water.

Boil until dissolved, and filter through flannel.

Port Wine Cobbler.

Use a large bar glass.

½ table-spoon sugar.
1 pony of orchard syrup.
Fill glass with fine ice.
1¼ wine glass Port wine.
Stir well; dress with fruit in season and serve.

Port Wine Flip.

(*Use a large wine glass.*)

1 egg.
1 table-spoon sugar.
¾ glass of fine ice.
I wine-glass port wine.
Use a shaker in mixing.
Strain into a wine-glass.
Grate a little nutmeg on top. Serve.

Port Wine Negus.

A small bar glass.

1 tea-spoon sugar.
1 wine glass Port wine.
Fill glass one-third full of hot water.
Grate a little nutmeg on top. Serve.

Port Wine Punch.

Use a large bar glass.

½ table-spoon sugar.
½ table-spoon orchard syrup.
1 or 2 dashes lemon juice.
1½ wine-glass Port wine.
Fill up with fine ice, stir well, and dress top with fruits in season. Serve with a straw.

Port Wine Sangaree.

Use a small bar glass.

1 or 2 lumps ice.
1 tea-spoon sugar.
1½ wine glass Port wine.
Shake well; remove ice; grate a little nutmeg on top and serve.

Porter Sangaree.

Use a large bar glass.

½ table-spoon sugar.
3 or 4 lumps of ice.
Fill up with porter.
Stir well; remove the ice; grate nutmeg on top, and serve.

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Pousse Cafe (American).

Use a sherry wine glass.

¼ Maraschino.
¼ Curaçoa.
¼ Chartreuse (green).
¼ brandy.
Keep the colors separate.

Pousse Cafe (Faivre's).

Use a sherry wine glass.

⅓ glass Benedictine.
⅓ " Curaçoa.
⅓ " Kirschwasser.
3 drops bitters.
Be careful and not allow the different colors to mix with each other.

Pousse Cafe (French.)

Use a sherry wine glass.

½ glass Maraschino.
⅙ " raspberry syrup.
⅙ " vanilla.
⅙ " Curaçoa.
⅙ " Chartreuse.
⅙ " brandy.
In compounding the above, use a small wine-glass for pouring in each article separately, be very careful in doing so, that each portion may be separate.

Pousse Cafe. "Jersey Lily"

(*Pony glass.*)

Half fill with Chartreuse.
Half " " brandy.
Pour brandy in carefully, so as not to disturb the Chartreuse, and serve.

Pousse L'Amour.

Use a sherry wine-glass.

½ glass Maraschino.
The yolk of 1 egg carefully.
Then add ¼ glass vanilla cordial.
¼ glass of brandy.
Serve without mixing. Be careful and see that the colors do not run into each other.

Pousse Cafe, Parisian, No. 1.

Use a sherry wine glass.

5 drops raspberry syrup.
¼ of the glass Maraschino.
¼ of the glass Curaçoa.
¼ " " Chartreuse.
¼ " " brandy.

Keep the five colors separate and serve without mixing.

Pousse Cafe, Parisian, No. 2.

½ glass Maraschino.
⅕ Kirschwasser.
⅕ Chartreuse.
Brandy on top.

Handle carefully without mixing the colors.

Pousse Cafe, Santinas New Orleans.

Use a sherry wine glass.

⅓ wine-glass brandy.
⅓ " Maraschino.
⅓ " Curaçoa.

Careful attention must be paid to the arrangement of colors, and to preventing the different portions from running into each other.

Punch a la Fork.

For bottling.

2 lbs. of loaf sugar.
3 dozen lemons.
1 pint of Cognac.
1 pint old Jamaica rum.

The lemons should have smooth rinds; peel the yellow rinds off quite thin with a sharp knife, place them in an earthen vessel; add the sugar, and stir thoroughly for nearly half an hour to extract the essential oil. Pour on boiling water, and stir until the sugar is completely dissolved.

Cut and squeeze the lemon, straining the juice from the pits. Place the pits in a jug and pour boiling water upon them to obtain the mucilage from them. Pour ½ of the lemon juice into the syrup, strain the water from the pits and add it also to the syrup, taking care that the syrup is not too watery.

Next add more sugar or lemon juice, to make the mixture according to the taste.

Lastly, add and stir in the above amount of spirits into every 3 quarts of lemonade, and bottle. Keep in a cool place.

Punch a la Romaine.

For a party of twenty.

2 bottles of rum.
2 bottles of wine.
15 lemons.
3 sweet oranges.
3 pounds of powdered sugar.
15 eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of 1 orange; strain through a sieve into a bowl, and add by degrees the whites of the eggs beaten to a froth. Place the bowl on ice for a while, then stir in briskly, add rum and the wine.

Punch (Oriental).

Boil a large kettle of strong black coffee, take a large dish and put 4 pounds of sugar into it; then pour 4 bottles of brandy and 2 bottles of Jamaica rum over the sugar, and set it on fire, let the sugar dissolve and drop into the black coffee; stir this well and you will have a good hot punch.

Red Streaked Sauer.

Use a large bar glass.

3 dashes of lemon juice.
2 " " lime "
2 " " Maraschino.
1 drink of Red Streak Apple Jack.
1 squirt of Seltzer.

Fill glass with shaved clean ice, stir up well, put in service glass, decorate with fruit in season and serve.

Rhine Wine Cobbler.

Use a large bar glass.

1½ table-spoon sugar.
1½ wine glass water.
1½ wine glass Rhine wine.

Fill glass with fine ice ; stir well ; ornament with fruits, and serve with a straw.

Rhine Wine Lemonade.

Prepare in a goblet.

1 table-spoon sugar.
Juice of ½ a lemon.
A little ice, and fill up with Rhine wine, dress with fruit in season, and serve.

Rhine Wine and Seltzer.

Use a large bar glass.

Fill glass half full Rhine wine, balance with Seltzer. Both the Rhine wine and Seltzer should be kept on ice. The above is a favorite drink among the Germans, who prefer it to lemonade.

Rice Water.

Take best Carolina or Patna rice, should be washed with cold water, then boiled in a good measure of water for ten minutes, the water strained off, and more added; and so on till the goodness is boiled out of the rice. The water is ready to drink when cold. Cream may be added if there be not high fever: a pinch of salt also, if desired or flavoring as for barley water.

Rob Roy Cocktail.

Use a large bar glass.

2 dashes of Orange bitters.
1 " " Maraschino.
⅓ Martin Rossi Vermouth.
⅔ Stewart's Scotch whisky.

Stir up well in clean ice, strain into cocktail glass, twist a piece of peel on top, and serve.

Rock and Rye Whisky.

A whisky glass.

½ table-spoon rock candy syrup.
1 wine-glass rye whisky.

Stir well and serve, or you may drop the syrup into the glass and leaving the spoon in, allow the customer to help himself to the whisky Procure the pure rock candy syrup and best rye whisky. The above is a most excellent remedy for colds and sore throats.

Rocky Mountain Cooler.

Use large bar glass.

1 egg beaten up.
½ table-spoon powdered sugar.
Juice of 1 small lemon.
Add cider, stir well, grate a little nutmeg on top if desired, and serve.

Roman Punch.

Use a large bar glass.

½ fill glass with fine ice.
1 table-spoon sugar.
2 or 3 dashes lemon juice.
Juice of half an orange.
¼ pony Curaçoa.
½ wine-glass brandy.
½ pony " Jamaica rum.
Stir well. Dash with port wine. Dress with fruit. Serve with straw.

Rum Daisy.

Is prepared in the same manner as Brandy Daisy, substituting rum for brandy.

Rum and Sugar.

Use a whisky glass.

1 or 2 dashes gum syrup.
1 lump of ice.
1 wine-glass Jamaica rum.

Stir well and serve—or fix glass with syrup and ice as above, leaving a small spoon in the glass. Set it and the bottle before the customer, allowing him to help himself.

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Sam Ward.

Use a cocktail glass.

¼ fill with fine ice.
½ wine glass yellow Chartreuse.
½ " " Maraschino.

Insert a collar of lemon peeling between ice and glass. Serve without shaking.

Santa Cruz Rum Daisy.

Use a small bar glass.

3 or 4 dashes of rum syrup.
2 or 3 dashes of Curaçoa.
The juice of half a lemon.
1 wine-glass of Santa Cruz rum.

Fill glass one-third full of shaved ice.

Shake thoroughly, strain into a large cocktail glass, and fill up with Seltzer water and serve.

Santa Cruz Fix.

Use a small bar glass.

1 large tea-spoonful of powdered sugar, dissolved in a little water.
2 dashes of Curaçoa.
The juice of half a lemon.
A wine glass of Santa Cruz rum.
Fill up the glass two thirds full of shaved ice, stir well and ornament the top with a slice of orange and a piece of pineapple and serve.

Santa Cruz Sour.

Use a small bar glass.

1 large tea-spoonful of white sugar dissolved in a little Apollinaris water.
3 dashes of lemon juice.
1 wine-glass of Santa Cruz rum.
Fill the glass full of shaved ice, shake up and strain into a claret wine glass, ornament with orange and fruits in season, and serve.

Saratoga Cocktail.—No 1.

Use a large bar glass.

½ glass of fine shaved ice.
3 dashes of pineapple syrup.
2 or 3 dashes of bitters.
3 dashes of Maraschino.
¾ glass of fine old brandy.

Mix well with a spoon and place 2 or 3 strawberries in a fancy glass, strain it, twist a piece of lemon peel over it, top it off with a squirt of champagne, and serve.

Saratoga Cocktail. No. 2.

Use a large bar glass.

2 dashes Angostura bitters.
3 small lumps of ice.
1 pony of brandy.
1 pony of whisky.
1 pony of Vermouth.

Shake up well, and then strain into a claret glass, and serve with a slice of lemon.

Saratoga or Sea Breeze Egg Lemonade.

Use a large bar glass.

1 egg.
1 table-spoon sugar.
½ the juice of a lemon.
Fill ¾ of the glass with fine ice; balance with water, use the shaker until well mixed; strain; grate a little nutmeg on top and serve.

Sauterne Cobbler.

Use a large bar glass.

1 tea-spoon sugar.
½ wine glass orchard syrup.
Fill glass with fine ice.
2 wine glasses Sauterne.
Stir well; dress with fruit, in season, and serve with a straw.

Sauterne Punch.

Is composed of the same ingredients as Claret Punch, but substituting Sauterne wine for claret.

Scotch Whisky Skin.

Use a small whisky glass.

1 wine-glass Scotch whisky.
Fill glass half full with hot water, put a piece of lemon peel on top, and serve.

Shandy Gaff.

Use a large bar glass.

Half the glass fill with lager.
" " " " " ginger ale.
It is also made with half ale and half ginger ale.

Sherbet.

10 oz. carbonate of soda.
8 oz. tartaric acid.
3 lbs. loaf sugar, finely powdered.
4 dr. essence of lemon.
Let the powders be very dry. Mix them intimately, and keep them for use in a wide mouthed bottle closely corked.

Put two good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly, and serve.

Sherry and Bitters.

Use a sherry wine-glass.

1 dash Angostura bitters.
1 wine-glass sherry.
To prepare the above artistically, dash in your bitters, then twist the glass in a way to cover the inside ; fill up with sherry, and serve.

Sherry Cobbler.

Use a large bar glass.

1 table-spoon of sugar.
2 or 3 slices of orange.
Fill glass with fine ice, then fill up with sherry ; shake well and dress top with fruit tastily. Serve with a straw.

Sherry and Egg.

Use a whisky glass.

1 egg, ice cold.
1 wine-glass sherry wine.
Before dropping in the egg, cover the bottom of the glass with a little sherry, this will prevent the egg adhering to the glass, or, after preparing the egg as above, set the bottle of sherry before the customer and allow him to help himself.

Sherry Egg Nogg, No. 1.

Use a large bar glass.

½ table-spoon sugar.
1 egg.
1 pony-glass brandy.
1 wine-glass sherry.
Fill up with fine ice. Shake well. Strain into a fancy bar glass. Serve with nutmeg on top.

Sherry Egg Nogg, No. 2.

Use a large bar glass.

1 table-spoon sugar.
1 egg.
2 wine-glasses sherry.
¼ glass fine ice, fill with milk, shake thoroughly, nutmeg on top and serve.

Sherry Flip.

Use a large bar glass.

½ the glass fine ice.
1 egg.
½ table-spoon sugar.
1½ wine-glass sherry.
Shake well; strain into a fancy glass with nutmeg on top and serve.

Sherry and Ice.

Use a whisky glass.

1 or 2 lumps of ice and a small bar spoon in the glass, hand this to the customer with the bottle of sherry, allowing him to help himself.

Sherry Wine Punch.

Use a large bar glass.

Fill glass with fine ice.
2 wine-glasses sherry.
1 table-spoon sugar.
2 or 3 dashes lemon juice.
Stir well. Dress with fruits in season and top off with a little claret. Serve with a straw.

Sherry Wine Sangaree.

Use a whisky glass.

1 tea-spoon sugar.
1 or 2 lumps of ice.
1 wine-glass sherry.
Shake well; remove ice, grate a little nutmeg on top, and serve.

Seltzer Lemonade.

Use a large bar glass.

1½ table-spoon sugar.
5 or 6 dashes lemon juice.
½ doz. bits of ice.
Fill up with Seltzer water.
Stir well and serve.

Seventh Regiment Punch.

Use a large bar glass.

1 table-spoon sugar.
2 or 3 dashes lemon juice.
1 wine-glass brandy.
1 wine glass Catawba wine.
Flavor with raspberry syrup. Fill glass with fine ice: shake well, Dress with fruits in season. Dash with Jamaica rum and serve with a straw.

Silver Fizz.

Use a large bar glass.

½ table-spoon sugar.
3 or 4 dashes lemon juice.
1 wine-glass "Old Tom" gin.
The white, only, of an egg.
Fill with ice; shake up well; strain into a fizz glass.
Fill the glass with seltzer from a syphon and serve quickly.

Sixty-Ninth Regiment Punch.

Use a hot whisky glass.

½ wine-glass Irish whisky.
½ " Scotch "
1 tea-spoon sugar.
2 or 3 dashes lemon juice.
2 wine-glasses hot water.

The imbibition of the above adds greatly to one's comfort on a cold night.

Soda Cocktail.

Use a large bar glass.

1 tea-spoon sugar.
2 or 3 dashes bitters (Angostura).
5 or 6 lumps of ice.

Fill glass with a bottle of Lemon Soda. Stir well and serve.

You may put a slice of orange on top and berries.

Soda Lemonade.

Use a large bar glass.

1 tablespoon sugar.
3 or four lumps of ice.
3 or 4 dashes lemon juice.
1 bottle plain soda water.
Stir well; remove the ice. Serve.

Soda Nectar.

Use a large bar glass.

Juice of 1 lemon.
½ tumblerful of water.
Powdered white sugar to taste.
½ small teaspoonful carbonate of soda.

Strain the juice of the lemon, and add it to the water, with sufficient white sugar to sweeten the whole nicely. When well mixed put in the soda, stir well, and drink while the mixture is in an effervescing state.

Soda Nectar.

Use a large bar glass.

The juice of 1 lemon.
¾ glass of Seltzer water.
White sugar to taste.
½ a small tea-spoon of bi-carbonate of soda.

Mix the lemon, water and sugar together thoroughly, then put in the bi-carbonate of soda, stir well, and drink while it is foaming. This is a very pleasant beverage, and a gentle purge for the bowels.

Soda Negus.

Use a small punch bowl.

1 pint of Port wine.
12 lumps of loaf sugar.
8 cloves.
Grated nutmeg sufficient to fill a small tea-spoon; put the above ingredients into a thoroughly clean saucepan, warm and stir them well, but do not allow it to boil; upon the warm wine empty a bottle of plain soda. This makes a delicious and refreshing drink.

St. Croix Crusta.

Use a large bar glass.

Prepare rind of a lemon as in a Brandy Crusta, etc.
3 or 4 dashes Orchard syrup.
1 dash of Angostura bitters.
1 " " lemon juice.
2 " " Maraschino.
1 wine-glass of St. Croix rum.
½ glass fine ice. Stir and strain into the wine-glass. Dress with bits of fruit, berries, and serve.

St. Charles Punch.

Use a large bar glass.

1 table-spoon sugar.
¼ of lemon juice.
1 wine-glass port wine.
1 pony glass brandy.
Fill with fine ice. Shake well. Dress top with fruits in season and serve with straw.

St. Croix Fix.

Use a large bar glass.

Fill glass with fine ice.
½ table-spoon sugar.
¼ wine-glass Seltzer.
2 or 3 dashes lemon juice.
½ pony pine apple syrup.
1 wine-glass St. Croix rum.
Stir well. Dress with fruit in season. Serve with a straw.

St. Croix Rum Fizz.

Is prepared same as Brandy Fizz, simply substituting rum for brandy.

St. Croix Rum Punch.

Use a large bar glass.

1 table-spoon sugar.
3 or 4 dashes lemon juice.
¼ pony-glass Jamaica rum.
1 wine-glass St. Croix rum.
Fill up with fine ice. Dress top with fruit and berries in season. Serve with a straw.

St. Croix Sour.

Use a large bar glass.

¼ table-spoon sugar, dissolved in a little Seltzer water.
¼ of a lemon squeezed into the glass.
½ glass fine ice.
1 wine-glass St. Croix rum.
Stir well; strain into a sour glass; dress with fruit in season, and serve.

Stone Fence.

Use a whisky glass.

1 wine-glass Bourbon whisky or apple-jack.
2 or 3 lumps of ice.
Fill up with cider. Stir well, and serve.

Stone Wall.

Use a large bar glass

½ table-spoonful of sugar.
3 or 4 lumps of ice.
1 wine-glass of whisky.
1 bottle plain soda.
Stir up well with a spoon, remove all the ice and serve.

Suydam.

Use a small bar glass.

1 dash orange bitters.
1 " Angostura bitters.
Then hand the bottle of liquor out and let customer help himself. This is an appetizer.

Tip Top Punch.

Use a large bar glass.

3 or four lumps of ice.
1 pony of brandy.
1 lump of sugar.
2 slices pineapple.
2 slices orange.
1 or 2 dashes lemon juice.
Fill with champagne. Stir well. Dress with fruits in season. Serve with a straw.

Toast Water.

Toast thoroughly thin slices of graham bread, and break them into a bowl. Pour over enough boiling water to cover it when cold; strain off the water and sweeten it slightly. Serve it always freshly made.

Tom Collins Brandy.

Use a large bar glass.

5 or six dashes gum syrup.
1 or 2 do. Maraschino.
Juice of small lemon.
1 wine-glass brandy.
1 or 2 lumps ice. Fill up with plain soda.

Tom Collins.

Use an extra large bar glass.

¾ table-spoonful of sugar.
3 or 4 glasses of lime juice.
3 or 4 pieces of broken ice.
1 wine-glass of Old Tom gin.
1 bottle of plain soda.
Mix well with a spoon, strain and serve.

Attention must be paid not to let the foam of the soda spread over the glass ; this drink must be drank as soon as mixed to get the greatest benefit.

Tom Collins Gin and Whisky.

Are concocted in the same manner as the brandy receipt, substituting their respective liquors.

Tom and Jerry, No. 1.

Prepare in a punch bowl.

The number of eggs to be used in this preparation depends upon the quantity you intend making.

Be very careful in having your eggs fresh.

Separate the yolks from the whites.

Beat the whites to a very stiff froth, and add 1½ table-spoon of white sugar to each egg, mixing thoroughly together. Then beat the yolks until they are thin as liquor, which mix thoroughly with the whites and sugar until the compound attains the consistency of batter.

To prevent the sugar settling to the bottom of the bowl, put in as much carbonate of soda as will cover a ten-cent piece, or stir once in a while.

How to serve it.

2 table-spoons of the mixture.
1 wine-glass brandy.
1 pony " Jamaica rum.

Fill the mug or glass up with hot water, or hot milk, stirring well with a spoon. Pour from one mug or glass into the other to thoroughly mix, grate a little nutmeg on top, and serve.

Tom and Jerry, No. 2.

Prepare in a punch bowl.

Beat up the whites of 1 dozen eggs to a stiff froth, and the yolks until they become as thin as water. Mix well together, then add:

½ a small glass Jamaica rum.
¼ " " St. Croix rum.
1½ tea-spoon ground cinnamon.
½ " " cloves.
½ " " allspice.

Stiffen with white sugar to the consistency of batter.

How to serve the above: Use a small bar glass or mug.

1 table-spoon of the mixture.
1 wine-glass brandy.

Fill up with boiling water or milk, a little grated nutmeg on top, and serve.

Tom and Jerry (cold).

For this, use as above, only you add cold water or milk instead of hot.

Toledo Punch.

Use a large punch bowl.

This punch is only prepared for parties, and should be mixed as follows:

Place 2½ pounds of loaf sugar in the bowl.

5 or 6 bottles of plain soda.

4 lemons, the juice only.

1 quart of Cognac brandy.

1 small bunch of wintergreen.

4 oranges and 1 pineapple (cut up); and add the slices into the bowl and also strawberries and grapes.

Mix the ingredients well with a ladle and add:

6 bottles of champagne.

1 bottle brandy.

2 bottles of French claret.

4 bottles of Rhine claret.

1½ gallon of water and mix up well together into the bowl.

This punch must be cold, surrounded with ice, the same as other punches.

After having the entire punch well mixed, take a large fancy goblet, and fill it with the above mixture and dress it with oranges, strawberries and pineapples in season.

Turf Cocktail.

Use a large bar glass.

2 dashes of Orange bitters.
1 dash of Angostura.
⅓ " French Vermouth.
⅔ Holland gin.

Stir up well in clean ice, and put in cocktail glass, and serve.

Vanilla Punch.

Use a large bar glass.

1 table-spoon sugar dissolved in a little water.
3 or 4 dashes lemon juice.
2 or 3 dashes Curaçoa.
1 wine glass brandy.
1 pony glass Vanilla cordial.
Fill with fine ice. Mix well. Dress tastily with berries and fruit in season, and serve with a straw. Or you can flavor with a little vanilla extract instead of the cordial.

Velvet (bottled).

Use a punch bowl.

1 quart bottle of Moselle.
½ pint of sherry wine.
2 table-spoonfuls of sugar.
1 lemon.
1 sprig of verbena.
Peel the lemon very thin, using only sufficient of the peel to produce the desired flavor ; add the other ingredients, strain and ice.

Vermouth Cocktail, No. 1.

Use a small glass.

1½ pony French vermouth.
3 dashes Angostura bitters.
2 " gum syrup.
¼ slice of lemon in separate cocktail glass.

Shake the bitters, vermouth and syrup with a small piece of ice and strain same into the cocktail glass containing the lemon.

Vermouth Cocktail, No. 2.

Use a large bar glass.

¾ glass filled with fine ice.
4 or 5 dashes gum syrup.
1 or 2 dashes Angostura bitters.
2 dashes Maraschino.
1 wine glass vermouth.

Stir well. Strain into a cocktail glass. A piece of lemon peel on top and serve.

Vermouth Frappee.

Use a large bar glass.

1½ pony French vermouth.
½ glass filled with shaved ice.

Fill up with cold Seltzer water and serve.

Whisky Crusta.

Use a large bar glass.

3 or 4 dashes gum syrup.
1 or 2 " Angostura bitters.
1 or 2 " lemon juice.
2 dashes Maraschino.
Fill glass half full of fine ice.
¾ wine-glass whisky.

Before mixing the above ingredients, prepare a cocktail glass in the following manner.

Rub a sliced lemon around the rim of the glass, and dip it in pulverized sugar, so that it will adhere to the edge of the glass. Pare half a lemon the same as you would an apple so that the paring will fit in the wine-glass. Put the above ingredients into a small whisky glass filled one-third full of shaved ice, shake up well and strain the liquor into the cocktail glass prepared as above directed.

Brandy and gin Crustas are made in the same manner, using either of these liquors instead of whisky.

Whisky Cobbler.

Use a large bar glass.

2 wine-glasses whisky.
½ table-spoon sugar, dissolved well.
1½ table-spoon pineapple syrup.
Fill glass with fine ice, stir well and dress with fruits; serve with a straw.

Whisky and Cider.

Use a whisky glass.

Hand the bottle of whisky to the customer to help himself, fill up the glass with good apple cider, stir well with a spoon, and serve, and you will have a very fine drink.

Whisky Cocktail.

Use a large bar glass.

¾ glass fine ice.
2 or 3 dashes gum syrup.
1 or 2 " Angostura bitters.
1 or 2 " Curaçoa.
1 wine-glass whisky.
Stir well. Strain into cocktail glass. Twist a piece of lemon peel on top and serve.

Whisky Daisy, No. 1.

Use a small bar glass.

3 dashes gum syrup.
2 dashes Orgeat syrup.
The juice of half a lemon.
1 wine-glass of rye whisky.
Fill glass one-third full of fine ice.
Shake well, strain into a large cocktail glass, and fill up with Seltzer water.

Whisky Daisy, No. 2.

Use a large bar glass.

½ table-spoonful of sugar.
3 or 4 dashes of lemon juice.
1 dash of lime juice.
1 pony glass of brandy, Seltzer, dissolve with the lemon and lime juice.
¾ of the glass filled with fine ice.
1 wine-glass of good whisky.
Fill the glass with shaved ice.
½ pony glass Chartreuse, stir well, then take a fancy glass, have it dressed with fruit, strain and serve.

Whisky Fix.

Use a large bar glass.

¾ glass fine ice.
½ table-spoon sugar.
2 or 3 dashes lemon juice.
½ pony pine apple syrup.
1 wine-glass whisky.
Stir well and dress with fruit in season. Serve with a straw.

Whisky Fizz.

Use a large bar glass.

½ tea-spoon fine sugar.
Juice of half a lemon.
1 or 2 dashes of the white of eggs.
1 wine-glass whisky.
½ glass-full of fine ice.
Shake well; strain into a fizz glass; fill it with seltzer water or Vichy, and serve.

Whisky Julep.

Use a large bar glass.

¾ table-spoon sugar dissolved in ½ wine-glass water.

3 or 4 sprigs mint, pressed to extract the essence.

1 wine-glass whisky.

A dash of Jamaica rum.

Stir well with spoon; arrange the mint with stems downward.

Dress with fruit in season; (some omit the fruit.) Serve with a straw.

Whisky Sling (cold).

Use a small bar glass.

1 tea-spoon sugar dissolved in half wine-glass water.

1 or 2 small lumps of ice.

1 wine-glass whisky.

Stir well, and grate nutmeg on top, and serve.

Whisky Smash.

Use a large bar glass.

½ table-spoon sugar.

2 or 3 sprigs mint, pressed to extract essence, as in a julep.

½ glass with fine ice.

1 wine-glass whisky.

Stir well; strain into a fancy or sour glass; dress with a little fruit, berries, &c. Serve.

Whisky Sour.

Use a large bar glass.

Fill glass with fine ice.
½ table-spoon sugar.
3 or 4 dashes lemon juice.
½ wine-glass Seltzer water.
1 wine-glass whisky.
Stir well; strain into a sour glass; dress with fruit, and serve.

Whisky Toddy.

Use a small bar glass.

1 tea-spoon sugar dissolved in water.
A piece of ice.
1 wine-glass whisky.
Stir and serve; or dissolve the sugar in a glass with a little ice, and set the bottle of whisky before the customer.

White Lion.

Use a large bar glass.

1 table-spoon sugar dissolved in water. Squeeze juice from half a lemon, putting the rind in the glass.
2 tea-spoons raspberry syrup.
1 wine-glass St. Croix rum.
½ pony glass Curaçoa.
Mix well. Fill with fine ice. Dress with fruit in season and serve.

White Wine Whey.

Put two pints of new milk in a saucepan, and stir it over a clear fire till it is nearly boiling; then add a quarter of a pint of sherry, and simmer for a quarter of an hour, skimming off the curd as it rises. Then add a table-spoonful more sherry, and skim again for a few minutes, till the whey is clear; sweeten with loaf sugar to taste.

Wine Lemonade.

Use a large bar glass.

Fill glass with fine ice.
3 or 4 dashes lemon juice.
1 table spoon sugar.
1 wine-glass of whatever kind of wine is desired.
Fill up with water; shake well; dress with fruits in season. Serve with straw.

Wine Lemonade (Italian).

Use a large bar glass.

1 table-spoon sugar, dissolved in a little water.

4 or 5 dashes lemon juice.

½ glass filled with fine ice.

1 wine-glass sherry, claret or Port wine.

Fill up with water; stir well; dress top with fruits, and serve with a straw.

Wine or Lemon Whey.

When a pint of milk is brought just to boil, pour in a gill of sherry wine. Let it again come to a boil. When the whey separates, strain and sweeten to taste.

Or the whey can be made in the same manner with lemon-juice (free from seeds), using the juice of half a lemon instead of wine, a table-spoonful being quite enough for a pint of milk.

In an alimentary point of view, whey is almost of no value. It is advantageous as a drink in febrile diseases, and is a good means of administering wines in small quantities.

It may be drank either cold or warm.

It possesses sudorific and diuretic properties.